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## The Bloody Maria!

By TuBoston.com



*(BOSTON, MA)* – If you want a Bloody Mary that's fresh and has a spicy kick to it, try the Burtons Grill new Bloody Maria (\$9.00); a unique combination of farm fresh vegetables and infused alcohol.

What makes this Bloody Mary different from others? Burtons Grill uses fresh, harvested Heirloom Tomatoes grown, packed, and distributed directly from local Farms– adding nourishment and refreshment to this classic, pick-me-up cocktail. Not only are the fresh tomatoes a part of the secret, but the Bar Manager of Burtons Grill, Chris Little, explains his additional technique that make this "Bloody Maria" a refreshing favorite for all Bloody Mary Drinkers:

"We take red and yellow peppers and Jalapeños, and soak them in tequila for about 2 – 3 days...Tequila already has vegetable traces in it and the pepper adds more flavor and the jalapeños add

the spice...which is perfect for a Bloody Mary". – Chris Little, Bar Manager

Need to know the full secret, complete with ingredients and instructions? Provided is the recipe, courtesy of Chris Little:

## The Bloody Maria

### Ingredients:

½ Teaspoon Celery Salt  
1 Can Sacramento Tomato Juice  
½ Teaspoon Black Pepper  
½ Lemon  
1 Tablespoon Tabasco Sauce  
2 Tablespoon Horseradish  
3 Tablespoon Worcester Seasoning  
1cup Chopped Heirloom Tomatoes from local farm  
Tequila  
½ Strips Red and Yellow Peppers  
Chopped Jalapeños  
2-3 Manchego Cheese-Stuffed Olives  
1 Celery Stick  
Alcohol Vodka or Gin

**Preparation:** Cut Red and Yellow Peppers, and Jalapeños into ½ strips and fire roast. After roasting take off the char or leave it on and soak in tequila for about 2 days.

**Directions:** Mix all ingredients together and add in Pepper and Jalapeño infused Tequila and Vodka or Gin. Mix all components in shaker with ice. Serve on ice with A Stick of Celery and Manchego Cheese-Stuffed Olives.

Look no more and waste no more time this season; come cool off on the patio with a "Bloody Maria" at Burtons Grill; a cocktail that will turn your morning around!

For more information about this mouth watering, morning pick-me-up cocktail, contact Burtons Grill at 978.688.5600 or visit the Burton's website at [www.burtonsgill.com](http://www.burtonsgill.com).



Rating

Average Reader Rating

